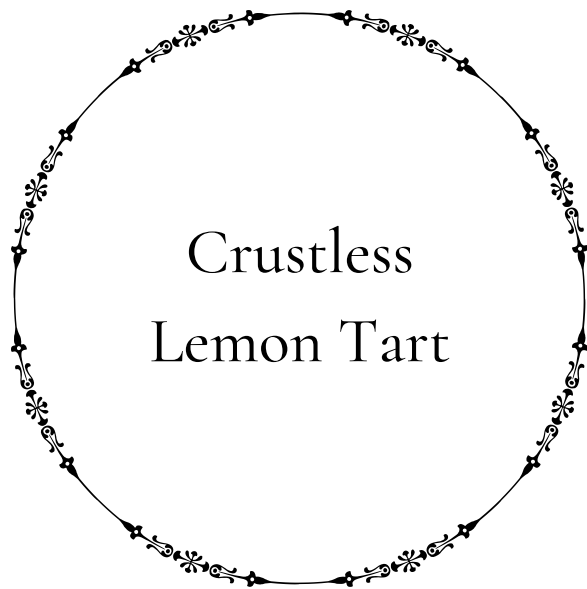




Makes: 12 servings  
Prep Time: 10 minutes Cook Time: 50 minutes  
Total Time: 1 hour



## Ingredients

### For the Prep:

- 9 tbsp unsalted butter

### For the Tart:

- 4 large eggs
- 2/3 cup all-purpose flour
- 1 & 1/3 cups granulated sugar
- 3/4 tsp kosher salt
- finely grated lemon zest from 2 large or 3 smaller lemons
- 2/3 cup freshly squeezed lemon juice
- 1 & 1/3 cups heavy cream
- 1 tsp vanilla extract
- powdered sugar for garnish
- berries, edible flowers for garnish

## Instructions

### For the Prep:

Place butter in a microwave-safe bowl and cook on high power for 1 minute or until melted. Set aside to cool a bit.

Preheat the oven to 350°F. Set aside a 9-inch cake pan with sides that are at least 2 inches tall.

### For the Tart:

Place eggs in a medium-large bowl and whisk until well combined. Add the flour and whisk again until the mixture is smooth, about 30 seconds.

Add the sugar, salt, lemon zest, lemon juice, cream and vanilla. Whisk until well combined and smooth. Lastly add the melted butter and whisk until completely incorporated.

Spray the 9-inch pan generously with baking spray and rub with a paper towel to completely coat all of the inner surfaces. Spray lightly one more time.

Pour the batter into the prepared pan and bake for 45-55 minutes or until the edges of the tart begin to turn a light golden brown. The tart will still be a little wobbly at this point.

Allow the tart to cool completely. This will take 3-4 hours hours.

To release the tart from the pan, jiggle it a bit. If the bottom is not loose, place a folded kitchen towel on the counter and tap the edges of the pan all the way around on the towel. Place a flat plate on top of the pan and quickly flip it over so the plate is now on the bottom. Firmly jiggle the pan and plate up and down a few times until you feel the tart release. Then place another plate or your serving platter on top and flip one more time to the top is now up.

With a fine sieve, sprinkle the tart with powdered sugar. Serve with whipped cream and fresh berries if desired.

#### **Chef's Note:**

To make this recipe even easier you can combine the eggs and flour in a blender or food processor and blend until well-combined. Then add all the other ingredients and again, blend well. Allow the mixture to sit for a few minutes to allow the bubbles to rise to the top then pour it into the prepared pan and bake as directed.

*Recipe by The Cafe Sucre Farine*